Domaine de la Roche Paradis
Northern Rhône, France

Les Vessettes
2016
Saint-Joseph
50% Marsanne 50% Roussanne
13% Alc.
Granite soils
Organically farmed
Native fermentation
Manually harvested
Aged in lightly used oak barrels

Tasting Notes
The Saint-Joseph Blanc from Domaine de la Roche Paradis is really quite an incredible pairing of richness and finesse, opulence and restraint. The nose opens with a flurry of honey, pear, fresh apricots, ripe peaches, and chamomile. On the palate it is nicely balanced. The almost creamy texture is complemented by a tension of soft acidity. Flavors of quince and baked apple travel along the palate which gives way to toasted almonds and a hint of minerality. The finish is long and refreshing. Pair this wine with lots of great seafoods, especially scallops, lobster, crab, and seared octopus. If you’re landlocked; try camembert cheese, deep fried brie, toasted hazelnuts, and herbed rotisserie chicken.

About the Domaine
Domaine de la Roche Paradis sits amongst an idyllic patch of hillside in the Northern Rhône, quietly producing just over 1,000 cases per year of knock out wines. Focused on perpetual improvement, vigneron Yann Menager along with his father in law, Richard, strive to make terroir-driven wines which means conviction in the vineyards. The wine labels are a tribute to the land; the hills on the labels, called Les Dentes (which means "the teeth"), make up the view from the Domaine, and the sheep represent Yann’s dedication to biodiversity and a lifestyle migration to the old ways. A picture-perfect setting for pitch-